

**UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK AND SEED PROGRAM**

**TECHNICAL DATA SUPPLEMENT (TDS) FOR THE PROCUREMENT OF
FROZEN PORK SAUSAGE ITEMS
TDS-802, JULY 1999**

I. SCOPE

This technical data supplement is for use by USDA for the procurement of frozen pork sausage products in accordance with the Institutional Meat Purchase Specification (IMPS) For Sausage Products, Interim Series 800; IMPS For Fresh Pork Products, Series 400; and applicable requirements listed in the IMPS General Requirements and the IMPS Quality Assurance Provisions (QAPS).

II. APPLICABLE DOCUMENTS

The following documents are incorporated as part of TDS-802:

- IMPS General Requirements, Effective June 1996
- IMPS For Sausage Products, Interim Series 800, Effective November 1992
- IMPS For Fresh Pork Products, Series 400, Effective June 1997
- IMPS Quality Assurance Provisions, Revised Effective June 1997
- Meat Grading and Certification (MGC) Branch Instruction Manual, *Series 606*

NOTE: CHANGES FOR THIS TDS ARE IN BOLD, ITALICIZED FONT.

III. ORDERING DATA**A. ITEM NUMBERS****1. Table 1. BULK/PATTIES/LINKS**

IMPS ITEM	TYPE	STYLE	SHAPE	WEIGHT IN OUNCES	COOKING OPTIONS
IMPS 802 Pork Sausage	Bulk	Bulk	NA	NA	Uncooked
IMPS 802A Pork Sausage Patties	Patties	NA	Round	3.0 (85.1 g)	Uncooked
				1.5 (42.5 g)	
IMPS 802B Pork Sausage, Fully Cooked	Patties	NA	Round	2.6 (73.7 g)	Fully Cooked
				1.3 (36.8 g)	
IMPS 802 Pork Sausage	Linked	Collagen Casing, Edible, Clear	Uniform in Thickness and Length	1.5 (42.5 g)	Uncooked
				1.3 (36.8 g)	Fully Cooked

2. MATERIAL

The Contractor will assure that product is in compliance with the **Material** section of IMPS for Sausage Products, Interim Series 800 and the IMPS for Fresh Pork Products, Series 400; and the following additional criteria:

- Pork must originate from U.S. produced livestock and will be verified in accordance with MGC Instruction **606** for Domestic Origin Verification.
- ***Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.***
- IMPS Item Numbers 496/496A Material Requirements.
 - a) Vegetable Protein Product (VPP) - The VPP will be fortified as described in Item No. 496A, except for the following additional requirements:
 - (1) The source of VPP will be soy.
 - (2) The physical characteristics of VPP, in the dry form, must be textured and comply with the following sieve size requirement and combination rate as illustrated in Table 2.

Table 2. SIEVE SIZE AND COMBINATION RATE

TYPE OF SOY	SIEVE SIZE REQUIREMENTS		MAXIMUM PERCENT OF HYDRATED VPP IN THE COMBINED FINISHED PRODUCT
	At least 95 percent will pass through:	Not more than 10 percent will pass through:	
Flaked Textured Concentrate	U.S. Standard No. 3 sieve	U.S. Standard No. 18 sieve	20.0

- b) Seasonings - Bulk, patties, and links will conform to one of the following blends, as specified by the purchaser.
 - 100 Percent Pork, mild seasonings blend
 - 20 Percent VPP added, mild seasonings blend
 - 20 Percent VPP added, spicy seasonings blend

The specific blend, usage range, and microbiological standards for each are shown in Appendices A and B.

- c) Water - (Applies to 100 percent pork items only.) To facilitate chopping or mixing, potable water and/or ice may be used in an amount not to exceed 3.0 percent by weight of the total ingredients used. Water or ice must be from a source approved for use in meat products by the Food Safety and Inspection Service, USDA. VPP items will contain only the amount of water necessary for proper hydration.

3. PROCESSING

Product will be processed in accordance with applicable IMPS and the following:

- a) **Previously certified coarse ground pork.** Contractors may elect to produce 100 percent pork sausage patties and links from frozen coarse ground pork that has been certified to have a fat content not to exceed 18.00 percent and meets all requirements of IMPS 496. Such product must be processed into the finished product within 30 days of initial certification. (* See Section D., 2. Fat Content Verification.)
- b) **Machine deboned pork.** The AMS agent may require that boneless pork produced from automatic deboning machines be examined for excellent condition criteria prior to deboning. In such cases the pork must be deboned, processed, and placed into the freezer on the same calendar day of initial certification.
- c) **Grinding.** The boneless pork must be ground at least once through a plate having holes no larger than 0.75 inch (19.1 mm) in diameter (or it may be otherwise reduced in size provided the texture and appearance of the product after final grinding is typical of sausage prepared by grinding only).
- d) **Formulation. *All patties and links must be individually quick frozen (IQF).*** Cooked, IQF, patties and links may be reworked on the initial day of cooking, or on the following day, provided they do not exceed 40°F at the time they are added to the formulation at a maximum rate of 2 percent of total product. Rework is not permitted in uncooked items.
- e) **Perforations.** Uncooked patties must be perforated (scored or waffled) on at least one side.
- f) **Antioxidants and oxygen interceptors.** These must be used to retard rancidity in accordance with FSIS regulation, 9 CFR Part 318.7 (c) (4), "Approval of substances for use in the preparation of products."
- g) **Blending.** The seasoning blend and water must be added before final blending and grinding to assure uniform consistency and uniform fat and seasoning distribution throughout the batch or lot.
- h) **Forming/Weight.** The 3.0 ounce (85.1 g) and 1.5 ounce (42.5 g) uncooked patties may be formed by a plate or by slicing the bulk cased chub. Prior to the start of each day's production of cooked patties or links, the Contractor will determine and demonstrate to the AMS agent that the raw product weights meet the necessary minimum requirements to produce the correct cooked item weights. (i.e., equal to or greater than 1.5 ounces (42.5g) for 1.3 ounce (36.8g) patties and links or 3.0 ounces (85.1g) for 2.6 ounce (73.7g) patties as appropriate.)
 - (1) **Plate formed** The plate size must not measure less than 0.375 inch (3/8 inch or 9.5 mm) nor more than 0.438 inch (7/16 inch or 11.1 mm) in thickness and will be verified by the AMS agent prior to the start of each day's production. No end item examination for uniform thickness is required.

- (2) **Sliced:** The patties will be examined for uniform thickness using an end item examination in accordance with the acceptable quality level (AQL) in Table 5 of this TDS.
- i) **Cooking.** When cooked patties and links are specified, they must be fully cooked in accordance with FSIS regulations by a method selected by the Contractor.
 - j) ***Bone Collector/Extruder System must be in operation on the final grind of all items.***
 - k) **Metal Detection** is required (Refer to IMPS General Requirements, Meat Handling). All patties and links must be tested for the presence of metal after formation. Patties and links will be tested at the 1.5 mm sensitivity level with a 440 stainless steel test standard. Bulk ground sausage and seasoned pork patty mix must be tested for metal after final grinding and immediately before, or after, packaging. ***At the discretion of the AMS agent, the contractor's HACCP or other pertinent records may be used to supplement the AMS agent's tests to assure that the metal detection equipment is functioning properly.***

B. GRADE - No grade requirement.

C. STATE OF REFRIGERATION

Frozen, Refer to **I. MEAT HANDLING, A. STATE OF REFRIGERATION** section of the IMPS General Requirements.

1. Uncooked patties and links will be Individually Quick Frozen (IQF) to 10°F or lower prior to packaging and then frozen in accordance with IMPS FREEZING OPTION 2 after packing. However, uncooked patties and links that are 0°F or lower prior to packaging, and maintained at 0°F, will not be subject to the 24-hour temperature examination.
2. Cooked items must be IQF to an internal temperature of 30°F (-1.1°C) or lower, prior to packaging, and further frozen in accordance with Freezing Option 2. An interim cool-down and drain period may be allowed for fully cooked patties and links before entering the freezing chamber.

D. FAT LIMITATIONS

1. FAT CONTENT REQUIREMENTS

Fat content will be as illustrated in Table 3. Lots will be rejected if results are above the maximum or below the minimum percentages shown in Table 4.

Table 3. PROVISIONS FOR FAT CONTENT

IMPS Item No.	IMPS Item and Desired Fat Content Level (%)		Fat Content 3.0 % Discount	Fat Content 5.0 % Discount
802	Pork Sausage	17	18.01 - 19.00	19.01 - 20.00

Table 4. REJECTION CRITERIA

IMPS Item No.	IMPS Item Description	Maximum <u>Acceptable</u> Individual Fat Content Analysis <u>1/</u> (%)	Maximum <u>Acceptable</u> Average Fat Content Analysis <u>2/</u> (%)	Minimum <u>Acceptable</u> Average Fat Content Analysis <u>2/</u> (%)
802	Pork Sausage	26.0	20.00	12.00

1/ For one or more of the individual sample units.

2/ Average fat content analysis of 4 sample units.

2. FAT CONTENT VERIFICATION

- a) AMS will certify fat content.

The fat content will be determined by chemical analysis of:

- (1) the uncooked ground pork with all added ingredients prior to patty or link formation,
- (2) Or the uncooked patties or links prior to cooking.

NOTE: If previously certified coarse ground pork is used at 100 percent, further chemical analysis is not required. However, if only a portion of the raw product formulation is made up of previously certified coarse ground pork, then a chemical analysis is required in accordance with the above.

- b) Contractor testing of fat content will be permitted. Contractors will be able to participate in this program or continue to use USDA-AMS-Science Program laboratories. Program details are referenced in MGC Instruction **612** for Contractor Analysis of Fat Content and MGC Instruction **611** for withdrawal and Preparation of Laboratory Samples.

E. PORTION-CUT WEIGHT, THICKNESS, AND SHAPE

1. Uncooked and cooked patties and linked items will be examined for shape and evidence of damage after packing.
2. Cooked patties and linked items will also be examined for evidence of overcooking (excessive scorching or burning).

3. Uncooked and cooked link examinations will be in accordance with the IMPS QAPS.
4. For uncooked and cooked patty items, apply only the external defects from TABLE 800E; 110,162,166, and 212.
5. Uncooked and cooked item examinations will be in accordance with the AQL in Table 5 of this TDS.
6. The patty/link weight, count, and the AQL will be as specified as illustrated in Table 5.

Table 5. PATTY AND LINK WEIGHT AND COUNT REQUIREMENTS 1/

IMPS ITEM NUMBER	PATTY/LINK WEIGHT	MINIMUM ITEM COUNT PER 36 POUND CONTAINER	AQL LEVEL (MINOR) <u>2/</u>
802A, Patties (Uncooked)	3.0 ounce (85.1 g)	192	15
802A, Patties (Uncooked)	1.5 ounce (42.5 g)	384	15
802, Links (Uncooked) (1.5 oz.)	10 - 11 links/pound	384	15
802B, Patties (Cooked)	2.6 ounce (73.7 g)	222	15
802B, Patties (Cooked)	1.3 ounce (36.8 g)	443	15
802, Links (Cooked) (1.3 oz.)	11 - 13 links/pound	443	15

1/ Verification will be in accordance with IMPS QAPS.

2/ All defects will be classified as minors.

F. WEIGHT RANGE - Refer to Table 5.

G. NETTING AND TYING - Not Applicable.

H. PACKAGING AND PACKING

Refer to **II. PACKAGING AND PACKING** section of the IMPS General Requirements and the following additional requirements:

1. PACKAGING

- a) For bulk sausage and seasoned pork patty mix, only one method of packaging (hand or mechanical) will be allowed in a production lot or shipping unit.

NOTE: Hand Packaging will not be accepted on products produced after December 31, 1999.

- b) Bulk and seasoned pork patty mix filled bags (or casings) must weigh approximately 6.0 pounds (2.7 kg) net weight and be reasonably uniform in size.
- c) ***All patties and links will be packaged into four, 9-pound primary containers and placed into a 36-pound net weight shipping container. The primary container may be either flexible (plastic) or fiberboard. Flexible containers will be mechanically sealed. Fiberboard containers will be lined with plastic so that the product is completely covered.***

- d) ***Separation material between patties and links is not required. All patties and links will be examined for evidence of thawing and refreezing (sticking together, etc.) at the time of shipment.***

2. PACKING

- a) For bulk items, six individual bags (or casings) must be packed to a net weight of 36 pounds (16.3 kg).
- b) All other patty and linked items must be packed to a net weight of 36.0 pounds (16.3 kg) either in one shipping container or by using four, 9-pound primary containers packed inside a 36.0 pound shipping container.
- c) Only one style and size of shipping container may be used in any one delivery unit.

3. CLOSURE

- a) When the strapping method is used for final closure of slotted containers that have not been assembled using a tuck lock method, the initial closure will be secured in accordance with the gluing ***or taping*** method.

4. MARKING OF SHIPPING CONTAINERS

- a) Shipping containers must be marked in accordance with Table 6.

Table 6. SHIPPING CONTAINER MARKING REQUIREMENTS. 1/

SEASONING BLENDS	IMPS ITEM NO.	ITEM	COMMODITY PRODUCT CODE	MARKED ACCORDING TO EXHIBIT	NUTRITION LABEL REQUIRED
100 Percent Pork <u>2/</u>	802	Pork Sausage, Bulk	A651	A	YES
	802A	Pork Sausage Patties, Uncooked, 3.0 ounce	A652	B	YES
	802A	Pork Sausage Patties, Uncooked, 1.5 ounce	A657	C	YES
20 Percent VPP, Mild <u>2/</u> , <u>3/</u>	802	Seasoned Pork Patty Mix	A675	D	YES
	802A	Seasoned Pork Patties, Uncooked, 3.0 ounce	A676	E	YES
	802A	Seasoned Pork Patties, Uncooked, 1.5 ounce	A678	F	YES
20 Percent VPP, Spicy <u>2/</u> , <u>3/</u>	802	Seasoned Pork Patty Mix	A674	G	YES
	802A	Seasoned Pork Patties, Uncooked, 3.0 ounce	A677	H	YES
	802A	Seasoned Pork Patties, Uncooked, 1.5 ounce	A679	I	YES

1/ Previously certified boneless pork for further processing (chilled-frozen) must be labeled as: "Boneless Pork for TDS-802."

2/ The ingredient statement must include the identification of added ingredients and nutrients.

3/ The primary display panel of the shipping container will also contain the seasoning blend (i.e., mild or spicy) as specified by the purchaser. (Refer to Section 2. Materials, b. Seasonings.)

- b) Marking of Shipping Containers must comply with 9 CFR 317.4 and 317.5. Prior approved labels need not be resubmitted, except for changes to the "Nutrition Facts" panel serving size. Contractors that do not have approved labels on file must submit labels in sketch form only to the appropriate FSIS or State agency.
- c) All nutrition labeling will be in accordance with FSIS regulations, 9 CFR Parts 317 and 320. Nutrition labeling is required on shipping containers as indicated in Table 6. Contractors will declare nutrients and product components on the basis of "as packaged." Refer to October 1996 "Notice to USDA Pork Contractors-Nutrition Labeling" for additional information regarding label serving sizes.
- d) Product produced in State-inspected plants operating under Section 301 of the Federal Meat Inspection Act, must comply with State regulations and be equal to USDA, FSIS, applicable regulations.
- e) ***The specific marking requirements for sausage items produced under this TDS are provided in the attached Exhibits and as indicated in Table 6. Lot and box numbers will be sequential. Contractors may vary the placement of the required information from the Exhibits and the IMPS. Additional markings (e.g., bar codes, company names, etc.), that are consistent with all other IMPS requirements and their normal commercial labels, may be included. Information may be printed or stenciled directly on the shipping containers or mechanically printed, pressure sensitive labels may be applied. These labels must be applied in a manner that prevents their removal in an intact form. Alternative markings must be submitted to, and approved in advance by, the Standardization Branch.***
- f) ***Primary containers may be labeled with the product name and commodity code only.***
- g) This TDS does not include Exhibits for cooked and linked items since these items are not currently being purchased.

5. PALLETIZED UNIT LOADS

Required, see IMPS General Requirements.

I. QUALITY ASSURANCE

1. Product will be certified by USDA, AMS, MGC

AMS agents will perform examinations in accordance with MGC Branch Instructions, IMPS General Requirements, IMPS QAPS, MGC Branch Instructions, and as specified below:

a) **Product Examinations**

(1) For excellent condition and detailed item descriptions, refer to the PRODUCT EXAMINATION, Product Monitoring Section within the QAPS and MGC Instruction **610** for Boneless Meat Examinations.

(2) External and Internal product examination for IMPS Interim Series 800, Sausage Products, ***except patty and link items will be examined for external defects only.***

b) ***Condition of Container - Final examination of condition of shipping containers will be limited to scanning (without destructive sampling) the delivery unit for defects which may have occurred during handling and storage (e.g., crushed, torn, dirty, stained, etc.). All defective containers must be replaced or corrected as applicable.***

c) Net Weight will be in accordance with QAPS only.

d) Temperature Examination - To verify state of refrigeration requirements. Patties and links will be examined for evidence of thawing and refreezing (sticking together, etc.) at the time of shipment. The findings of such evidence will cause rejection of the lot.

e) Item Count - To verify number of specified items (patties or links) per container.

2. THE AMS AGENT WILL:

a) Certify and issue an official certificate indicating the status of each lot as required by MGC Branch Instructions.

(1) For raw materials, the size of a lot will be specified by the contractor, but will only consist of product offered in a single production day.

(2) For finished product, the lot size will not exceed the amount specified by the purchaser as a purchase unit.

(3) ***The purchase unit size must not exceed 36,000 pounds (16,330 kg.) net weight (1,000 shipping containers) plus the amount for use in making box fills at the time of laboratory sample withdrawal***

b) No tolerance from the quantity called for in the shipping instructions will be permitted on uncooked items. For all cooked items, a variation of plus or minus 15 shipping containers of product will be allowed on the final shipment of each contract at each shipping point.

c) Supervise the loading and sealing of each truck.

3. ACCEPTANCES AND CERTIFICATION

- a) **Contract number:**
- b) **Notice-to-Deliver number**
- c) **Name of product**
- d) **Six Digit Commodity Code**
- e) **Production lot number(s) and the date each lot was produced**
- f) **Count of shipping containers and total projected net weight of product in each production lot**
- g) **Total projected net weights per delivery unit**
- h) **Identity of Conveyance**
- i) **Destination(s)**
- j) **Sample average fat content analysis of each production lot (calculated to two decimal places, e.g., 17.25)**

NOTE: - j is not required when the statement, "Produced from previously certified coarse ground pork not exceeding a maximum average fat content of 16.99 percent without discount" appears on the certificate.

4. MICROBIOLOGICAL REQUIREMENTS

Uncooked pork items must be analyzed for bacteria levels in accordance with Chapter 9, Section 9.5.1 of the Compendium of Methods for the Microbiological Examination of Foods (second edition), published by the American Public Health Association. The product will be sampled by an AMS agent and analyzed for psychrotrophic plate count levels not exceeding 100,000 bacteria per gram. Vendors will be responsible for costs of bacteriological testing which will be conducted at an AMS Laboratory. Testing and actions to be taken when product exceeds 100,000 bacteria per gram are specified in the MGC Instruction **613** for Examination and Sampling Procedures for Microbiological Requirements.

Contractors may request a waiver of the AMS psychrotrophic examination if other documentation of acceptable microbiological test results are available for verification, e.g., a HACCP program which adequately addresses microbial testing and all pertinent records are offered for review.

All requests for waivers must be submitted to the Standardization Branch for review and approval at the following address:

USDA, AMS, Livestock and Seed Program
Standardization Branch
Stop 0254, Room 2603 S-Bldg.
1400 Independence Ave. SW
Washington, D.C. 20250-0254

Phone (202) 720-4486
Fax (202) 720-1112

APPENDIX A

INGREDIENTS	PERCENT OF TOTAL FORMULATION		
	100% PORK MILD	20% VPP MILD	20% VPP SPICY
Pork	94.19	77.15	76.86
Water	2.91	14.44	14.44
VPP (Textured Soy Concentrate, Vitamin Fortified)	NA	5.55	5.55
Salt	1.5 (encapsulated)	1.48	1.48
Dextrose	0.84	0.83	0.82
Ground White Pepper	0.28	0.28	0.28
Soluble Sage ^{1/}	0.19	0.19	0.18
Crushed Red Pepper	NA	NA	0.18 (40M H.U.)
Ground Red Pepper	0.06 (20M H.U.)	0.05 (20M H.U.)	0.18 (40M H.U.)
Ground Rosemary	0.03	0.03	0.03
TOTAL INGREDIENTS	100.00	100.00	100.00
Total Percent of Seasonings within Each Formulation	2.90	2.86	3.15

- 1/ a. The soluble sage amount consists of 3 to 5 percent oleoresin of dalmation sage and at least 95 percent maltodextrin or dextrose as a carrier.
- Or b. The soluble sage amount consists of a 3 to 5 percent combination of oleoresin of dalmation sage and sage oil, where the percentage of oleoresin is greater than the percentage of the sage oil, and at least 95 percent maltodextrin or dextrose as a carrier.

NOTE: Antioxidants are not shown in the above table but may be included with the seasoning blend at an additional percentage taken from the pork and/or water amounts.

APPENDIX B

INGREDIENTS	PERCENT OF INGREDIENTS IN SEASONING BLEND		
	100% PORK MILD	20% VPP MILD	20% VPP SPICY
Salt	51.72 (encapsulated)	51.75	46.98
Dextrose	28.97	29.02	26.03
Ground White Pepper	9.66	9.79	8.89
Soluble Sage ^{1/}	6.55	6.64	5.72
Crushed Red Pepper	NA	NA	5.72 (40M H.U.)
Ground Red Pepper	2.07 (20M H.U.)	1.75 (20M H.U.)	5.72 (40M H.U.)
Ground Rosemary	1.03	1.05	0.94
TOTAL	100.00	100.00	100.00

MICROBIOLOGICAL STANDARDS FOR SEASONING BLEND

Standard Plate Countless	less than	50,000 col./gram
Yeast/Moldless	less than	100 col./gram
Coliform	less than	10 col./gram
E. coli	Neg.	
Salmonella	Neg.	



The Contractor will ensure that manufacturers of seasonings or packagers of premixed seasonings provide certification to the AMS agent that the ingredients provided are approved by FSIS for fresh pork sausage, meet the requirements of TDS-802, and that they are good commercial quality products. If appropriate, expiration dates for use of batches of seasonings should also be provided. A certificate may be in the form of labeling of seasoning packages, or a separate letter stating that the seasonings meet the requirements of Appendix B.

- 1/ a. The soluble sage amount consists of 3 to 5 percent oleoresin of dalmation sage and at least 95 percent maltodextrin or dextrose as a carrier.
- Or b. The soluble sage amount consists of a 3 to 5 percent combination of oleoresin of dalmation sage and sage oil, where the percent of oleoresin is greater than the percentage of the sage oil, and at least 95 percent maltodextrin or dextrose as a carrier.

NOTE: Antioxidants are not shown in the above table but may be included with the seasoning blend at an additional percentage taken from the pork and/or water amounts.

EXHIBIT A

SHIPPING CONTAINER MARKINGS: SHIPPING CONTAINERS SHALL BE MARKED SUBSTANTIALLY AS SHOWN BELOW. BAR CODES MAY BE ADDED AS LONG AS THEY DO NOT INTERFERE WITH REQUIRED MARKINGS. NO OTHER MARKINGS WILL BE ALLOWED. MARKINGS SHALL BE BLACK, FLAT, WATERFAST, AND NONSMEARING. THE USDA SYMBOL SHALL BE AT LEAST THREE AND ONE-HALF (3 1/2) INCHES (8.9 CM) HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE TO STAND OUT PROMINENTLY AND COMPLY WITH THE USDA-FSIS REGULATIONS OR STATE REGULATIONS. THE WORDS "FROZEN PORK SAUSAGE" AND "PORK SAUSAGE" SHALL STAND OUT MORE PROMINENTLY THAN THE OTHER LETTERING.

<h2 style="margin: 0;">PORK SAUSAGE</h2>		
<p>FROZEN PORK SAUSAGE DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED</p>	<p>This frozen bulk product has been prepared from U.S. inspected fresh pork. Six individual pork sausage units have been machine packaged and then packed and frozen in each container. Each unit will weigh approximately 6 pounds (2.7 kg) with a net weight of 36 pounds (16.3 kg) per shipping container.</p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p>Nutrition Facts</p> <p>Nutrition Facts must comply with USDA-FSIS regulation 9 CFR 317 and 320.</p> <p>For State inspected plants, nutrition labels must be in accordance with State regulations that are equal to 9 CFR Parts 317 and 320.</p> </div> <p style="font-size: small;">"ONE POUND (RAW) OF THIS PRODUCT PROVIDES 11.15 OUNCES (0.69 POUND) COOKED MEAT."</p>	<p>USE IN MAKING CHILI, SPAGHETTI, LASAGNA, PIZZA, SPANISH RICE, TACO FILLING, AND PATTIES.</p> <div style="border: 1px solid black; width: 100px; height: 20px; margin: 10px auto; text-align: center;">*</div> <div style="text-align: center;">  </div>
	<p style="text-align: center;">PERISHABLE FROZEN - STORE AT 0°F (-17.8°C) OR BELOW</p> <p style="text-align: center;">COOK WITHIN 24 HOURS AFTER THAWING</p>	<p>FROZEN PORK SAUSAGE DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED</p>
	<p>PORK SAUSAGE, BULK IMPS 802 A651</p> <p>CONTRACT NO. _____</p> <p>KEEP FROZEN</p>	<p>DATE PACKED _____</p> <p>LOT _____</p> <p>BOX _____</p> <div style="text-align: center;">  </div> <p>NET WT. 36 LBS. (16.3 KG)</p>

NOTES: DATE PACKED SHALL BE THE MONTH, DAY, AND YEAR OF PACKING.
BOX NUMBERS ARE ASSIGNED IN THE SPECIFICATION.
SERIAL CONTRACT NUMBER WILL BE FURNISHED BY USDA.
LOT NO. AND BOX NO. MAY BE PLACED ON THE SAME LINE OR AS SHOWN ABOVE.

PER 9 CFR 317.4 & 317.5, PRIOR APPROVED LABELS NEED NOT BE RESUBMITTED, EXCEPT FOR CHANGES TO THE "NUTRITION FACTS" SERVING SIZE. CONTRACTORS THAT DO NOT HAVE APPROVED LABELS ON FILE MUST SUBMIT LABELS IN SKETCH FORM ONLY TO THE APPROPRIATE USDA, FSIS OR STATE AGENCY.


In addition to the above sample, boxes must include Safe Handling instructions in accordance with FSIS Mandatory Safe Handling Statements on Labeling of Raw Meat and Poultry Products as stated in 9 CFR Part 317, Section 317.2, Paragraph 1.

IF HAND PACKAGED RATHER THAN MACHINE PACKAGED, MAKE APPROPRIATE CHANGES.

A STATEMENT IDENTIFYING THE SPECIFIC ANTIOXIDANT(S) AND PURPOSE WILL APPEAR ON THE BOX, CONTIGUOUS TO EACH OCCURRENCE OF THE PRODUCT NAME, IN ACCORDANCE WITH FSIS LABELING REGULATION 9 CFR 317.2 (10).

EXHIBIT B

SHIPPING CONTAINER MARKINGS: SHIPPING CONTAINERS SHALL BE MARKED SUBSTANTIALLY AS SHOWN BELOW. BAR CODES MAY BE ADDED AS LONG AS THEY DO NOT INTERFERE WITH REQUIRED MARKINGS. NO OTHER MARKINGS WILL BE ALLOWED. MARKINGS SHALL BE BLACK, FLAT, WATERFAST, AND NONSMEARING. THE USDA SYMBOL SHALL BE AT LEAST THREE AND ONE-HALF (3 1/2) INCHES (8.9 CM) HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE TO STAND OUT PROMINENTLY AND COMPLY WITH THE USDA-FSIS REGULATIONS OR STATE REGULATIONS. THE WORDS "FROZEN PORK SAUSAGE PATTIES" AND "PORK SAUSAGE PATTIES" SHALL STAND OUT MORE PROMINENTLY THAN THE OTHER LETTERING.

FROZEN PORK SAUSAGE PATTIES DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED	<div style="display: flex; justify-content: space-between;"> <div> <p>PORK SAUSAGE PATTIES</p> <p>These frozen patties have been prepared from U.S. inspected fresh pork. Each shipping container contains a minimum of 192 patties with a net weight of 36 pounds (16.3 kg).</p> </div> <div> <p>DO NOT THAW PRIOR TO COOKING</p> </div> </div> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="border: 1px solid black; padding: 5px; width: 45%;"> <p>Nutrition Facts</p> <p>Nutrition Facts must comply with USDA-FSIS regulation 9 CFR 317 and 320.</p> <p>For State inspected plants, nutrition labels must be in accordance with State regulations that are equal to 9 CFR Parts 317 and 320.</p> </div> <div style="text-align: center;"> <div style="border: 1px solid black; width: 100px; height: 20px; margin: 0 auto; display: flex; align-items: center; justify-content: center;">*</div>  </div> </div> <p>Each raw patty weighing approximately 3.00 ounces (85.1g) provides 2 ounces cooked meat. Place patties on sheet pans and heat thoroughly to an internal temperature of 160° F. Cooking temperature and time are critical to product acceptability.</p> <p>Patties may also be pan-fried or pan-broiled.</p> <p>PERISHABLE FROZEN - STORE AT 0°F (-17.8°C) OR BELOW</p>	FROZEN PORK SAUSAGE PATTIES DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED
	<div style="display: flex; justify-content: space-between;"> <div> <p>PORK SAUSAGE PATTIES</p> <p>IMPS 802A</p> <p>3.0 ounce</p> <p>A652</p> <p>CONTRACT NO. _____</p> <p>KEEP FROZEN</p> </div> <div> <p>DATE PACKED _____</p> <p>LOT _____</p> <p>BOX _____</p> <p>NET WT. 36 LBS. (16.3 KG)</p> </div> </div>	

NOTES: DATE PACKED SHALL BE THE MONTH, DAY, AND YEAR OF PACKING.
 BOX NUMBERS ARE ASSIGNED IN THE SPECIFICATION.
 SERIAL CONTRACT NUMBER WILL BE FURNISHED BY USDA.
 LOT NO. AND BOX NO. MAY BE PLACED ON THE SAME LINE OR AS SHOWN ABOVE.

In addition to the above sample, boxes must include Safe Handling instructions in accordance with FSIS Mandatory Safe Handling Statements on Labeling of Raw Meat and Poultry Products as stated in 9 CFR Part 317, Section 317.2, Paragraph 1.

PER 9 CFR 317.4 & 317.5, PRIOR APPROVED LABELS NEED NOT BE RESUBMITTED, EXCEPT FOR CHANGES TO THE "NUTRITION FACTS" SERVING SIZE. CONTRACTORS THAT DO NOT HAVE APPROVED LABELS ON FILE MUST SUBMIT LABELS IN SKETCH FORM ONLY TO THE APPROPRIATE USDA, FSIS OR STATE AGENCY.



A STATEMENT IDENTIFYING THE SPECIFIC ANTIOXIDANT(S) AND PURPOSE WILL APPEAR ON THE BOX, CONTIGUOUS TO EACH OCCURRENCE OF THE PRODUCT NAME, IN ACCORDANCE WITH FSIS LABELING REGULATION 9 CFR 317.2 (10).

* FOR STATE INSPECTED PLANTS, (1) REPLACE FEDERAL INSPECTION EMBLEM WITH STATE INSPECTED EMBLEM, ON PRIMARY PANEL, AND (2) PLACE THE FOLLOWING ON THE TOP PANEL ABOVE THE USDA SHIELD: "INSPECTED BY THE STATE OF (STATE'S NAME) AND MAY NOT CROSS STATE LINES."

JULY 1999

EXHIBIT C

SHIPPING CONTAINER MARKINGS: SHIPPING CONTAINERS SHALL BE MARKED SUBSTANTIALLY AS SHOWN BELOW. BAR CODES MAY BE ADDED AS LONG AS THEY DO NOT INTERFERE WITH REQUIRED MARKINGS. NO OTHER MARKINGS WILL BE ALLOWED. MARKINGS SHALL BE BLACK, FLAT, WATERFAST, AND NONSMEARING. THE USDA SYMBOL SHALL BE AT LEAST THREE AND ONE-HALF (3 1/2) INCHES (8.9 CM) HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE TO STAND OUT PROMINENTLY AND COMPLY WITH THE USDA-FSIS REGULATIONS OR STATE REGULATIONS. THE WORDS "FROZEN PORK SAUSAGE PATTIES" AND "PORK SAUSAGE PATTIES" SHALL STAND OUT MORE PROMINENTLY THAN THE OTHER LETTERING.

PORK SAUSAGE PATTIES			
FROZEN PORK SAUSAGE PATTIES DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED	<p>These frozen patties have been prepared from U.S. inspected fresh pork. Each shipping container contains a minimum of 384 patties with a net weight of 36 pounds (16.3 kg).</p> <div style="border: 1px solid black; padding: 5px;">Nutrition Facts Nutrition Facts must comply with USDA-FSIS regulation 9 CFR 317 and 320. For State inspected plants, nutrition labels must be in accordance with State regulations that are equal to 9 CFR Parts 317 and 320.</div> <p>Each raw patty weighs approximately 1.5 ounces (42.5g). Two-1.5 ounce sausage patties provide 2 ounces cooked meat. Place patties on sheet pans and heat thoroughly to an internal temperature of 160° F. Cooking temperature and time are critical to product acceptability.</p> <p>Patties may also be pan-fried or pan-broiled.</p>	<p>DO NOT THAW PRIOR TO COOKING</p> <div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto; text-align: center;">*</div>  <p>PERISHABLE FROZEN - STORE AT 0°F (-17.8°C) OR BELOW</p>	FROZEN PORK SAUSAGE PATTIES DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED INGREDIENTS:
	<p>PORK SAUSAGE PATTIES IMPS 802A 1.5 ounce A657 CONTRACT NO. _____</p> <p>KEEP FROZEN</p>	<p>DATE PACKED _____ LOT _____ BOX _____</p> <div style="text-align: center;"></div> <p>NET WT. 36 LBS. (16.3 KG)</p>	

NOTES: DATE PACKED SHALL BE THE MONTH, DAY, AND YEAR OF PACKING.
BOX NUMBERS ARE ASSIGNED IN THE SPECIFICATION.
SERIAL CONTRACT NUMBER WILL BE FURNISHED BY USDA.
LOT NO. AND BOX NO. MAY BE PLACED ON THE SAME LINE OR AS SHOWN ABOVE.

In addition to the above sample, boxes must include Safe Handling instructions in accordance with FSIS Mandatory Safe Handling Statements on Labeling of Raw Meat and Poultry Products as stated in 9 CFR Part 317, Section 317.2, Paragraph 1.

PER 9 CFR 317.4 & 317.5, PRIOR APPROVED LABELS NEED NOT BE RESUBMITTED, EXCEPT FOR CHANGES TO THE "NUTRITION FACTS" SERVING SIZE. CONTRACTORS THAT DO NOT HAVE APPROVED LABELS ON FILE MUST SUBMIT LABELS IN SKETCH FORM ONLY TO THE APPROPRIATE USDA, FSIS OR STATE AGENCY.



A STATEMENT IDENTIFYING THE SPECIFIC ANTIOXIDANT(S) AND PURPOSE WILL APPEAR ON THE BOX, CONTIGUOUS TO EACH OCCURRENCE OF THE PRODUCT NAME, IN ACCORDANCE WITH FSIS LABELING REGULATION 9 CFR 317.2 (10).

* FOR STATE INSPECTED PLANTS, (1) REPLACE FEDERAL INSPECTION EMBLEM WITH STATE INSPECTED EMBLEM, ON PRIMARY PANEL, AND (2) PLACE THE FOLLOWING ON THE TOP PANEL ABOVE THE USDA SHIELD: "INSPECTED BY THE STATE OF (STATE'S NAME) AND MAY NOT CROSS STATE LINES."

JULY 1999

EXHIBIT D

SHIPPING CONTAINER MARKINGS: SHIPPING CONTAINERS SHALL BE MARKED SUBSTANTIALLY AS SHOWN BELOW. BAR CODES MAY BE ADDED AS LONG AS THEY DO NOT INTERFERE WITH REQUIRED MARKINGS. NO OTHER MARKINGS WILL BE ALLOWED. MARKINGS SHALL BE BLACK, FLAT, WATERFAST, AND NONSMEARING. THE USDA SYMBOL SHALL BE AT LEAST THREE AND ONE-HALF (3 1/2) INCHES (8.9 CM) HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE TO STAND OUT PROMINENTLY AND COMPLY WITH THE USDA-FSIS REGULATIONS OR STATE REGULATIONS. THE WORDS "FROZEN SEASONED PORK PATTY MIX" AND "SEASONED PORK PATTY MIX" SHALL STAND OUT MORE PROMINENTLY THAN THE OTHER LETTERING.

SEASONED PORK PATTY MIX			
FROZEN SEASONED PORK PATTY MIX DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED	<p>This frozen, bulk product has been prepared from U.S. inspected fresh pork and fortified vegetable protein product. Six individual units have been machine packaged and then packed and frozen in each container. Each unit weighs approximately 6 pounds (2.7 kg) with a net weight of 36 pounds (16.3 kg) per shipping container.</p> <div style="border: 1px solid black; padding: 5px;">Nutrition Facts Nutrition Facts must comply with USDA-FSIS regulation 9 CFR 317 and 320. For State inspected plants, nutrition labels must be in accordance with State regulations that are equal to 9 CFR Parts 317 and 320.</div> <p>ONE POUND (RAW) OF THIS PRODUCT PROVIDES 11.50 OUNCES (0.71 POUND) COOKED MEAT/MEAT ALTERNATE.</p> <p>"This item contains vegetable protein product(s) which is authorized as an alternate food in the Child Nutrition Programs."</p> <p style="text-align: center;">PERISHABLE FROZEN - STORE AT 0°F (-17.8°C) OR BELOW</p> <p style="text-align: center;">COOK WITHIN 24 HOURS AFTER THAWING</p>	<p>USE IN MAKING CHILI, SPAGHETTI, LASAGNA, PIZZA, SPANISH RICE, TACO FILLING, AND PATTIES.</p> <div style="border: 1px solid black; width: 100px; height: 20px; margin: 10px auto; text-align: center;">*</div> <div style="text-align: center;"></div>	FROZEN SEASONED PORK PATTY MIX DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED INGREDIENTS:
	<p>SEASONED PORK PATTY MIX IMPS 802 Mild A675 CONTRACT NO. _____ KEEP FROZEN</p>	<p>DATE PACKED _____ LOT _____ BOX _____</p> <div style="text-align: center;"></div> <p>NET WT. 36 LBS. (16.3 KG)</p>	

NOTES: DATE PACKED SHALL BE THE MONTH, DAY, AND YEAR OF PACKING.
BOX NUMBERS ARE ASSIGNED IN THE SPECIFICATION.
SERIAL CONTRACT NUMBER WILL BE FURNISHED BY USDA.
LOT NO. AND BOX NO. MAY BE PLACED ON THE SAME LINE OR AS SHOWN ABOVE.

PER 9 CFR 317.4 & 317.5, PRIOR APPROVED LABELS NEED NOT BE RESUBMITTED, EXCEPT FOR CHANGES TO THE "NUTRITION FACTS" SERVING SIZE. CONTRACTORS THAT DO NOT HAVE APPROVED LABELS ON FILE MUST SUBMIT LABELS IN SKETCH FORM ONLY TO THE APPROPRIATE USDA, FSIS OR STATE AGENCY.



In addition to the above sample, boxes must include Safe Handling instructions in accordance with FSIS Mandatory Safe Handling Statements on Labeling of Raw Meat and Poultry Products as stated in 9 CFR Part 317, Section 317.2, Paragraph A

IF HAND PACKAGED RATHER THAN MACHINE PACKAGED, MAKE APPROPRIATE CHANGES.

A STATEMENT IDENTIFYING THE SPECIFIC ANTIOXIDANT(S) AND PURPOSE WILL APPEAR ON THE BOX, CONTIGUOUS TO EACH OCCURRENCE OF THE PRODUCT NAME, IN ACCORDANCE WITH FSIS LABELING REGULATION 9 CFR 317.2 (10).

EXHIBIT E

SHIPPING CONTAINER MARKINGS: SHIPPING CONTAINERS SHALL BE MARKED SUBSTANTIALLY AS SHOWN BELOW. BAR CODES MAY BE ADDED AS LONG AS THEY DO NOT INTERFERE WITH REQUIRED MARKINGS. NO OTHER MARKINGS WILL BE ALLOWED. MARKINGS SHALL BE BLACK, FLAT, WATERFAST, AND NONSMEARING. THE USDA SYMBOL SHALL BE AT LEAST THREE AND ONE-HALF (3 1/2) INCHES (8.9 CM) HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE TO STAND OUT PROMINENTLY AND COMPLY WITH THE USDA-FSIS REGULATIONS OR STATE REGULATIONS. THE WORDS "FROZEN SEASONED PORK PATTIES" AND "SEASONED PORK PATTIES" SHALL STAND OUT MORE PROMINENTLY THAN THE OTHER LETTERING.

SEASONED PORK PATTIES	<p>These frozen patties have been prepared from U.S. inspected fresh pork and fortified vegetable protein product. Each shipping container contains a minimum of 192 patties with a net weight of 36 pounds (16.3 kg).</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="border: 1px solid black; padding: 5px; width: 45%;"> <p>Nutrition Facts</p> <p>Nutrition Facts must comply with USDA-FSIS regulation 9 CFR 317 and 320.</p> <p>For State inspected plants, nutrition labels must be in accordance with State regulations that are equal to 9 CFR Parts 317 and 320.</p> </div> <div style="text-align: center;"> <p>DO NOT THAW PRIOR TO COOKING</p> <div style="border: 1px solid black; width: 50px; height: 20px; margin: 0 auto; display: flex; align-items: center; justify-content: center;">*</div>  </div> </div> <p>Each raw patty weighs approximately 3.00 ounces (85.1g). One - 3.0 ounce patty provides 2 ounces cooked meat/meat alternate. Place patties on sheet pans and heat thoroughly to an internal temperature of 160° F. Cooking temperature and time are critical to product acceptability.</p> <p>"This item contains vegetable protein product(s) which is authorized as an alternate food in the Child Nutrition Programs."</p> <p>PERISHABLE FROZEN - STORE AT 0°F (-17.8°C) OR BELOW</p> <p>Patties may also be pan-fried or pan-broiled.</p>	<p>FROZEN SEASONED PORK PATTIES</p> <p>DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED</p>
<p>FROZEN SEASONED PORK PATTIES</p> <p>DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED</p>	<p>SEASONED PORK PATTIES</p> <p>IMPS 802A</p> <p>3.0 ounce, Mild</p> <p>A676</p> <p>CONTRACT NO. _____</p> <p>KEEP FROZEN</p> <p>DATE PACKED _____</p> <p>LOT _____</p> <p>BOX _____</p> <p>NET WT. 36 LBS. (16.3 KG)</p> 	<p>FROZEN SEASONED PORK PATTIES</p> <p>DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED</p>

NOTES: DATE PACKED SHALL BE THE MONTH, DAY, AND YEAR OF PACKING.
BOX NUMBERS ARE ASSIGNED IN THE SPECIFICATION.
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LOT NO. AND BOX NO. MAY BE PLACED ON THE SAME LINE OR AS SHOWN ABOVE.


PER 9 CFR 317.4 & 317.5, PRIOR APPROVED LABELS NEED NOT BE RESUBMITTED, EXCEPT FOR CHANGES TO THE "NUTRITION FACTS" SERVING SIZE. CONTRACTORS THAT DO NOT HAVE APPROVED LABELS ON FILE MUST SUBMIT LABELS IN SKETCH FORM ONLY TO THE APPROPRIATE USDA, FSIS OR STATE AGENCY.

In addition to the above sample, boxes must include Safe Handling instructions in accordance with FSIS Mandatory Safe Handling Statements on Labeling of Raw Meat and Poultry Products as stated in 9 CFR Part 317, Section 317.2, Paragraph 1.

A STATEMENT IDENTIFYING THE SPECIFIC ANTIOXIDANT(S) AND PURPOSE WILL APPEAR ON THE BOX, CONTIGUOUS TO EACH OCCURRENCE OF THE PRODUCT NAME, IN ACCORDANCE WITH FSIS LABELING REGULATION 9 CFR 317.2 (10).

EXHIBIT F

SHIPPING CONTAINER MARKINGS: SHIPPING CONTAINERS SHALL BE MARKED SUBSTANTIALLY AS SHOWN BELOW. BAR CODES MAY BE ADDED AS LONG AS THEY DO NOT INTERFERE WITH REQUIRED MARKINGS. NO OTHER MARKINGS WILL BE ALLOWED. MARKINGS SHALL BE BLACK, FLAT, WATERFAST, AND NONSMEARING. THE USDA SYMBOL SHALL BE AT LEAST THREE AND ONE-HALF (3 1/2) INCHES (8.9 CM) HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE TO STAND OUT PROMINENTLY AND COMPLY WITH THE USDA-FSIS REGULATIONS OR STATE REGULATIONS. THE WORDS "FROZEN SEASONED PORK PATTIES" AND "SEASONED PORK PATTIES" SHALL STAND OUT MORE PROMINENTLY THAN THE OTHER LETTERING.

SEASONED PORK PATTIES	<p>These frozen patties have been prepared from U.S. inspected fresh pork and fortified vegetable protein product. Each shipping container contains a minimum of 384 patties with a net weight of 36 pounds (16.3 kg).</p> <p>DO NOT THAW PRIOR TO COOKING</p> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 10px auto;"> <p>Nutrition Facts</p> <p>Nutrition Facts must comply with USDA-FSIS regulation 9 CFR 317 and 320.</p> <p>For State inspected plants, nutrition labels must be in accordance with State regulations that are equal to 9 CFR Parts 317 and 320.</p> </div> <div style="text-align: center; margin: 10px auto;">  </div> <p>Each raw patty weighs approximately 1.5 ounces (42.5g). Two - 1.5 ounce patties provide 2 ounces cooked meat/meat alternate. Place patties on sheet pans and heat thoroughly to an internal temperature of 160° F. Cooking temperature and time are critical to product acceptability.</p> <p>"This item contains vegetable protein product(s) which is authorized as an alternate food in the Child Nutrition Programs."</p> <p>PERISHABLE FROZEN - STORE AT 0°F (-17.8°C) OR BELOW</p>	FROZEN SEASONED PORK PATTIES DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED
FROZEN SEASONED PORK PATTIES DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED	<p>SEASONED PORK PATTIES</p> <p>IMPS 802A</p> <p>1.5 ounce, Mild</p> <p>A 678</p> <p>CONTRACT NO. _____</p> <p>KEEP FROZEN</p> <p>DATE PACKED _____</p> <p>LOT _____</p> <p>BOX _____</p> <p>NET WT. 36 LBS. (16.3 KG)</p>	FROZEN SEASONED PORK PATTIES DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED

NOTES: DATE PACKED SHALL BE THE MONTH, DAY, AND YEAR OF PACKING.
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In addition to the above sample, boxes must include Safe Handling instructions in accordance with FSIS Mandatory Safe Handling Statements on Labeling of Raw Meat and Poultry Products as stated in 9 CFR Part 317, Section 317.2, Paragraph 1.



PER 9 CFR 317.4 & 317.5, PRIOR APPROVED LABELS NEED NOT BE RESUBMITTED, EXCEPT FOR CHANGES TO THE "NUTRITION FACTS" SERVING SIZE. CONTRACTORS THAT DO NOT HAVE APPROVED LABELS ON FILE MUST SUBMIT LABELS IN SKETCH FORM ONLY TO THE APPROPRIATE USDA, FSIS OR STATE AGENCY.

A STATEMENT IDENTIFYING THE SPECIFIC ANTIOXIDANT(S) AND PURPOSE WILL APPEAR ON THE BOX, CONTIGUOUS TO EACH OCCURRENCE OF THE PRODUCT NAME, IN ACCORDANCE WITH FSIS LABELING REGULATION 9 CFR 317.2 (10).

* FOR STATE INSPECTED PLANTS, (1) REPLACE FEDERAL INSPECTION EMBLEM WITH STATE INSPECTED EMBLEM, ON PRIMARY PANEL, AND (2) PLACE THE FOLLOWING ON THE TOP PANEL ABOVE THE USDA SHIELD: "INSPECTED BY THE STATE OF (STATE'S NAME) AND MAY NOT CROSS STATE LINES." **JULY 1999**

EXHIBIT G

SHIPPING CONTAINER MARKINGS: SHIPPING CONTAINERS SHALL BE MARKED SUBSTANTIALLY AS SHOWN BELOW. BAR CODES MAY BE ADDED AS LONG AS THEY DO NOT INTERFERE WITH REQUIRED MARKINGS. NO OTHER MARKINGS WILL BE ALLOWED. MARKINGS SHALL BE BLACK, FLAT, WATERFAST, AND NONSMEARING. THE USDA SYMBOL SHALL BE AT LEAST THREE AND ONE-HALF (3 1/2) INCHES (8.9 CM) HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE TO STAND OUT PROMINENTLY AND COMPLY WITH THE USDA-FSIS REGULATIONS OR STATE REGULATIONS. THE WORDS "FROZEN SEASONED PORK PATTY MIX" AND "SEASONED PORK PATTY MIX " SHALL STAND OUT MORE PROMINENTLY THAN THE OTHER LETTERING.

SEASONED PORK PATTY MIX		
FROZEN SEASONED PORK PATTY MIX DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED	<p>This frozen, bulk product has been prepared from U.S. inspected fresh pork and fortified vegetable protein product. Six individual units have been machine packaged and then packed and frozen in each container. Each unit will weigh approximately 6 pounds (2.7 kg) with a net weight of 36 pounds (16.3 kg) per shipping container.</p> <div style="border: 1px solid black; padding: 5px;"> <p>Nutrition Facts</p> <p>Nutrition Facts must comply with USDA-FSIS regulation 9 CFR 317 and 320.</p> <p>For State inspected plants, nutrition labels must be in accordance with State regulations that are equal to 9 CFR Parts 317 and 320.</p> </div> <p>ONE POUND (RAW) OF THIS PRODUCT PROVIDES 11.40 OUNCES (0.71 POUND) COOKED MEAT/MEAT ALTERNATE.</p> <p>"This item contains vegetable protein product(s) which is authorized as an alternate food in the Child Nutrition Programs."</p> <p style="text-align: center;">PERISHABLE FROZEN - STORE AT 0°F (-17.8°C) OR BELOW</p> <p style="text-align: center;">COOK WITHIN 24 HOURS AFTER THAWING</p>	<p>USE IN MAKING CHILI, SPAGHETTI, LASAGNA, PIZZA, SPANISH RICE, TACO FILLING, AND PATTIES.</p> <div style="border: 1px solid black; width: 100px; height: 20px; margin: 10px auto; text-align: center;">*</div> <div style="text-align: center;">  </div>
	<p>SEASONED PORK PATTY MIX IMPS 802 Spicy A674 CONTRACT NO. _____ KEEP FROZEN</p>	<p>DATE PACKED _____ LOT _____ BOX _____</p> <div style="text-align: center;">  </div> <p>NET WT. 36 LBS. (16.3 KG)</p>

NOTES: DATE PACKED SHALL BE THE MONTH, DAY, AND YEAR OF PACKING.
 BOX NUMBERS ARE ASSIGNED IN THE SPECIFICATION.
 SERIAL CONTRACT NUMBER WILL BE FURNISHED BY USDA.
 LOT NO. AND BOX NO. MAY BE PLACED ON THE SAME LINE OR AS SHOWN ABOVE.

PER 9 CFR 317.4 & 317.5, PRIOR APPROVED LABELS NEED NOT BE RESUBMITTED, EXCEPT FOR CHANGES TO THE "NUTRITION FACTS" SERVING SIZE. CONTRACTORS THAT DO NOT HAVE APPROVED LABELS ON FILE MUST SUBMIT LABELS IN SKETCH FORM ONLY TO THE APPROPRIATE USDA, FSIS OR STATE AGENCY.

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IF HAND PACKAGED RATHER THAN MACHINE PACKAGED, MAKE APPROPRIATE CHANGES.



A STATEMENT IDENTIFYING THE SPECIFIC ANTIOXIDANT(S) AND PURPOSE WILL APPEAR ON THE BOX, CONTIGUOUS TO EACH OCCURRENCE OF THE PRODUCT NAME, IN ACCORDANCE WITH FSIS LABELING REGULATION 9 CFR 317.2 (10).

* FOR STATE INSPECTED PLANTS, (1) REPLACE FEDERAL INSPECTION EMBLEM WITH STATE INSPECTED EMBLEM, ON PRIMARY PANEL, AND (2) PLACE THE FOLLOWING ON THE TOP PANEL ABOVE THE USDA SHIELD: "INSPECTED BY THE STATE OF (STATE'S NAME) AND MAY NOT CROSS STATE LINES."

JULY 1999

EXHIBIT H

SHIPPING CONTAINER MARKINGS: SHIPPING CONTAINERS SHALL BE MARKED SUBSTANTIALLY AS SHOWN BELOW. BAR CODES MAY BE ADDED AS LONG AS THEY DO NOT INTERFERE WITH REQUIRED MARKINGS. NO OTHER MARKINGS WILL BE ALLOWED. MARKINGS SHALL BE BLACK, FLAT, WATERFAST, AND NONSMEARING. THE USDA SYMBOL SHALL BE AT LEAST THREE AND ONE-HALF (3 1/2) INCHES (8.9 CM) HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE TO STAND OUT PROMINENTLY AND COMPLY WITH THE USDA-FSIS REGULATIONS OR STATE REGULATIONS. THE WORDS "FROZEN SEASONED PORK PATTIES" AND "SEASONED PORK PATTIES" SHALL STAND OUT MORE PROMINENTLY THAN THE OTHER LETTERING.

SEASONED PORK PATTIES			
FROZEN SEASONED PORK PATTIES DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED	<p>These frozen patties have been prepared from U.S. inspected fresh pork and fortified vegetable protein product. Each shipping container contains a minimum of 192 patties with a net weight of 36 pounds (16.3 kg).</p> <div style="border: 1px solid black; padding: 5px;">Nutrition Facts Nutrition Facts must comply with USDA-FSIS regulation 9 CFR 317 and 320. For State inspected plants, nutrition labels must be in accordance with State regulations that are equal to 9 CFR Parts 317 and 320.</div> <p>Each raw patty weighs approximately 3.00 ounces (85.1g). One - 3.0 ounce patty provides 2 ounces cooked meat/meat alternate. Place patties on sheet pans and heat thoroughly to an internal temperature of 160° F. Cooking temperature and time are critical to product acceptability.</p> <p>"This item contains vegetable protein product(s) which is authorized as an alternate food in the Child Nutrition Programs."</p> <p>Patties may also be pan-fried or pan-broiled.</p>	<p>DO NOT THAW PRIOR TO COOKING</p> <div style="border: 1px solid black; width: 100px; height: 20px; margin: 10px auto; text-align: center;">*</div> <div style="text-align: center;"></div>	FROZEN SEASONED PORK PATTIES DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED INGREDIENTS:
	<p>SEASONED PORK PATTIES IMPS 802A 3.0 ounce, Spicy A677</p> <p>CONTRACT NO. _____</p> <p>KEEP FROZEN</p>	<p>DATE PACKED _____</p> <p>LOT _____</p> <p>BOX _____</p> <div style="text-align: center;"></div> <p>NET WT. 36 LBS. (16.3 KG)</p>	

NOTES: DATE PACKED SHALL BE THE MONTH, DAY, AND YEAR OF PACKING.
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In addition to the above sample, boxes must include Safe Handling instructions in accordance with FSIS Mandatory Safe Handling Statements on Labeling of Raw Meat and Poultry Products as stated in 9 CFR Part 317, Section 317.2, Paragraph 1.



PER 9 CFR 317.4 & 317.5, PRIOR APPROVED LABELS NEED NOT BE RESUBMITTED, EXCEPT FOR CHANGES TO THE "NUTRITION FACTS" SERVING SIZE. CONTRACTORS THAT DO NOT HAVE APPROVED LABELS ON FILE MUST SUBMIT LABELS IN SKETCH FORM ONLY TO THE APPROPRIATE USDA, FSIS OR STATE AGENCY.

A STATEMENT IDENTIFYING THE SPECIFIC ANTIOXIDANT(S) AND PURPOSE WILL APPEAR ON THE BOX, CONTIGUOUS TO EACH OCCURRENCE OF THE PRODUCT NAME, IN ACCORDANCE WITH FSIS LABELING REGULATION 9 CFR 317.2 (10).

* FOR STATE INSPECTED PLANTS, (1) REPLACE FEDERAL INSPECTION EMBLEM WITH STATE INSPECTED EMBLEM, ON PRIMARY PANEL, AND (2) PLACE THE FOLLOWING ON THE TOP PANEL ABOVE THE USDA SHIELD: "INSPECTED BY THE STATE OF (STATE'S NAME) AND MAY NOT CROSS STATE LINES." **JULY 1999**

EXHIBIT I

SHIPPING CONTAINER MARKINGS: SHIPPING CONTAINERS SHALL BE MARKED SUBSTANTIALLY AS SHOWN BELOW. BAR CODES MAY BE ADDED AS LONG AS THEY DO NOT INTERFERE WITH REQUIRED MARKINGS. NO OTHER MARKINGS WILL BE ALLOWED. MARKINGS SHALL BE BLACK, FLAT, WATERFAST, AND NONSMEARING. THE USDA SYMBOL SHALL BE AT LEAST THREE AND ONE-HALF (3 1/2) INCHES (8.9 CM) HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE TO STAND OUT PROMINENTLY AND COMPLY WITH THE USDA-FSIS REGULATIONS OR STATE REGULATIONS. THE WORDS "FROZEN SEASONED PORK PATTIES" AND "SEASONED PORK PATTIES" SHALL STAND OUT MORE PROMINENTLY THAN THE OTHER LETTERING.

SEASONED PORK PATTIES	<p>DO NOT THAW PRIOR TO COOKING</p>	FROZEN SEASONED PORK PATTIES
FROZEN SEASONED PORK PATTIES DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED	<p>These frozen patties have been prepared from U.S. inspected fresh pork and fortified vegetable protein product. Each shipping container contains a minimum of 384 patties with a net weight of 36 pounds (16.3 kg).</p> <div style="border: 1px solid black; padding: 5px; margin: 10px auto; width: 80%;"> <p>Nutrition Facts</p> <p>Nutrition Facts must comply with USDA-FSIS regulation 9 CFR 317 and 320.</p> <p>For State inspected plants, nutrition labels must be in accordance with State regulations that are equal to 9 CFR Parts 317 and 320.</p> </div> <p>Each raw patty weighs approximately 1.5 ounces (42.5g). Two - 1.5 ounce patties provide 2 ounces cooked meat/meat alternate. Place patties on sheet pans and heat thoroughly to an internal temperature of 160° F. Cooking temperature and time are critical to product acceptability.</p> <p>"This item contains vegetable protein product(s) which is authorized as an alternate food in the Child Nutrition Programs."</p> <p>Patties may also be pan-fried or pan-broiled.</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"> <p>PERISHABLE FROZEN - STORE AT 0°F (-17.8°C) OR BELOW</p> </div> <div style="text-align: center;">  </div> </div>	FROZEN SEASONED PORK PATTIES DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED
SEASONED PORK PATTIES IMPS 802A 1.5 ounce, Spicy A679 CONTRACT NO. _____ KEEP FROZEN	<p>DATE PACKED _____</p> <p>LOT _____</p> <p>BOX _____</p> <div style="display: flex; justify-content: center; align-items: center;">  </div> <p>NET WT. 36 LBS. (16.3 KG)</p>	

NOTES: DATE PACKED SHALL BE THE MONTH, DAY, AND YEAR OF PACKING.
 BOX NUMBERS ARE ASSIGNED IN THE SPECIFICATION.
 SERIAL CONTRACT NUMBER WILL BE FURNISHED BY USDA.
 LOT NO. AND BOX NO. MAY BE PLACED ON THE SAME LINE OR AS SHOWN ABOVE.

In addition to the above sample, boxes must include Safe Handling instructions in accordance with FSIS Mandatory Safe Handling Statements on Labeling of Raw Meat and Poultry Products as stated in 9 CFR Part 317, Section 317.2, Paragraph 1.

PER 9 CFR 317.4 & 317.5, PRIOR APPROVED LABELS NEED NOT BE RESUBMITTED, EXCEPT FOR CHANGES TO THE "NUTRITION FACTS" SERVING SIZE. CONTRACTORS THAT DO NOT HAVE APPROVED LABELS ON FILE MUST SUBMIT LABELS IN SKETCH FORM ONLY TO THE APPROPRIATE USDA, FSIS OR STATE AGENCY.

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JULY 1999